

HOW'S YOUR ONI?  
おにぎりはこちら

ハウスルール



**OUR RESTAURANT IS IZAKAYA STYLE,  
FOOD COMES OUT AS ITS READY.**

*Our kitchen uses seafood – please inform us if you have any allergies.*

*12.5% service charge will be added to tables of 8 or more.*

*Our menu is built around fresh ingredients and changes frequently. As a result, some items may become unavailable during the evening.*

*Corkage will be charged at R80 per bottle.*

**TUESDAY - SATURDAY  
12PM - 9PM  
47 MAIN ROAD, GREEN POINT**

[www.howsyouroni.co.za](http://www.howsyouroni.co.za)

@howsyroni

076 738 3132

47 Main Road, Green Point

# ONIGIRI

*Riceballs with fillings inside, wrapped in nori.*

## OKAKA 60

Bonito flakes with miso mayo

## TUNA MAYO 60

Line caught tuna with kewpie mayo and jalapeno

## MIGHTY MUSHROOM (V) 75

Mixed Asian mushrooms with soy and teriyaki

## BBQ JACKFRUIT (V) 70

Pulled jackfruit with a Korean BBQ sauce

## SALMUN (V) 70

Smoked carrot salmun with avocado

## KIMCHI AND EDAMAME 70

Homemade kimchi fried with edamame beans

## HONEY BUTTER CHICKEN 70

Fried chicken with a honey mustard sauce and avocado

## PANKO PRAWN 80

Panko prawns with sweet chilli, avocado and mayo

## SPICY SHRIMP 90

Prawns with spicy mayo and spring onion

## WAGYU MISO 120

Premium Japanese wagyu beef with sumo miso

## SALMON WASABI MAYO 90

Salmon, wasabi, mayo and teriyaki

## UNAGI 140

BBQ Japanese eel with homemade kabayaki sauce



**PANKO YOUR ONI**

**+15**

# IPPINRYORI

*Small plates to accompany your meal.*

## EDAMAME 65

Soy beans with yuzu salt

## MISO SOUP 75

Homemade dashi, Japanese white miso, wakame, spring onion, mushroom of the day, tofu

## TAKOYAKI 100

4pcs savoury filled balls with katsuobushi and your choice of filling:

- Ika (squid)
- Ebi (prawn)
- Shiitake (mushroom)

## WAGYU SLICES 160

Premium Japanese beef with real grated wasabi

## CHICKEN KARAAGE 110

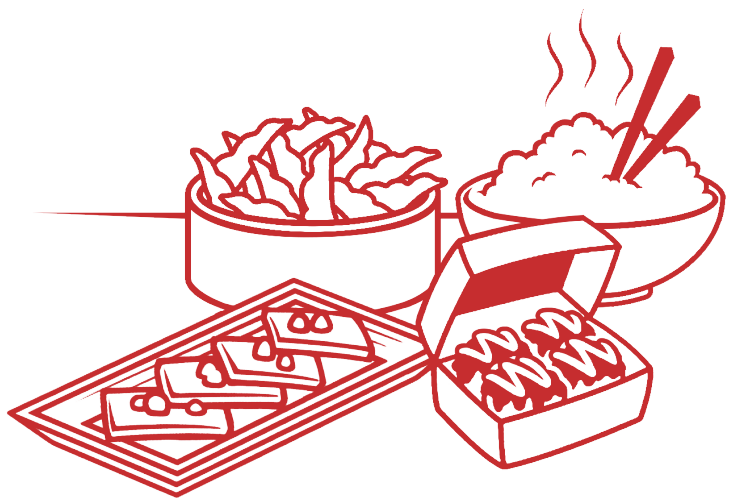
Japanese fried chicken

## AGEDASHI TOFU 80

Fried tofu in tempura sauce with katsuobushi

## GOHAN 40

Steamed Japanese rice



# OKONOMIYAKI

*Osaka style savoury pancake with katsuobushi*

## PLAIN 120

Add Squid +20

Add Prawn +30

## KIMCHI AND MOZZARELLA R150



UPSIZE +R50

# TEMPURA

*Seafood or vegetables, deep fried in a light batter.*

## EBI 140

4pcs prawn tempura

## YASAI 120

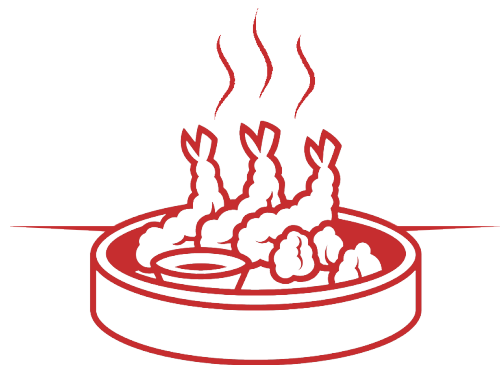
Mixed vegetables tempura

## SHIROMI 120

4pcs white fish

## MIXED 210

2pcs prawns, 2pcs fish and mixed vegetables



# UDON

*Thick wheat noodles in broth.*

## PRAWN 180

Udon of the day with tempura prawns

## CHICKEN 170

Udon of the day with katsu chicken

## VEG 160

Udon of the day with tempura vegetables



## SIDES

### KIMCHI 55

Fermented korean cabbage

### JAPANESE PICKLES 40

### CHILLI 10

### REAL GRATED WASABI 40

# DRINKS

## BEERS

Japanese beers	95
Devils Peak lager	40
Castle lite	40
Devils Peak hero	40
Jua Hard kombucha	50

## WINE

### *Lubanzi wines:*

Sauvignon Blanc	65/240
Chenin	65/240
Cinsault	65/240
Shiraz	65/240

Plum wine	90
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## SAKE

Hakutsuru	110
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Ask about our sake of the day



## SOJU

Green Grape	180
Plum	180
Strawberry	180
Grapefruit	180



## SPIRITS

Vodka	35
Roku Japanese Gin	40
El Jimador tequila	40

### *Japanese whiskey:*

Suntory Toki	55
Hibiki Harmony	180

## COCKTAILS

Kyoto Kiwi	110
Matchatini	120
Suntory Highball	120

# DRINKS

## SOFT DRINKS

Yuzu iced tea	40
Coke	30
Grapetizer	35
Appletizer	35
Bos ice tea	35
Iced Green tea	30
Still/Sparkling 500ml	20
Still/Sparkling 1L	40

## HOT DRINKS

Americano	25
Flat White	35
Matcha Latte	55
Iced Blueberry Matcha	65
Tea	40
Dairy Free milk	10





